



PRIVATE DINING INFORMATION

WE AT THE TAP HOUSE GRILL SEATTLE WELCOME YOU AND YOUR GUESTS! LOCATED IN THE HEART OF THE DOWNTOWN CORRIDOR AND SURROUNDED BY HOTELS, SHOPPING DESTINATIONS, AND THE WASHINGTON STATE CONVENTION CENTER, TAP HOUSE GRILL OFFERS A RELAXED AND MODERN ATMOSPHERE WITH UPSCALE DÉCOR SUITABLE FOR ANY OCCASION. WE FEATURE THE REGION'S LARGEST SELECTION OF DRAFT BEERS AND HIGHLIGHT NORTHWEST BREWERS. OUR PROGRESSIVE URBAN CUISINE COMPLIMENTS THE COMPLEX MICROBREW FLAVORS. ALL ROOMS ARE EQUIPPED WITH THE LATEST AUDIO VISUAL AMENITIES TO MEET THE NEEDS OF BOTH OUR CORPORATE AND PRIVATE GUESTS.

BILLIARDS ANYONE?

WE'VE GOT THE ANSWER TO GIVING YOUR GROUP A FUN EVENT THAT THEY ARE SURE TO REMEMBER. OUR BILLIARDS LOUNGE HAS FOUR ELEGANT TABLES SURROUNDED BY POSH LOUNGE SEATING AND PRIVATE BARS. CHOOSE FROM ONE OF OUR EVENT MENUS, OR BOOK A CUSTOM BREWER'S DINNER AND LEAVE THE MENU PLANNING TO THE CHEF! THE TAP HOUSE GRILL IS A FULL SERVICE EVENT FACILITY. OUR GOAL IS TO MAKE PRIVATE EVENTS SIMPLE!

SPACE RENTAL

FOR MOST EVENTS ALL THAT'S REQUIRED IS THE SELECTION OF A MENU TO SATISFY THE FOOD AND BEVERAGE MINIMUM.

CHOOSE FROM ONE OF OUR THREE PRIVATE EVENT SPACES; WE CAN ACCOMMODATE GROUPS RANGING FROM 20 TO 125 GUESTS. THE BILLIARDS LOUNGE AND THE CLUB ROOM HAVE PRIVATE IN-ROOM BAR AND SERVICE AREAS, CHOOSE TO TAP AT LEAST TWO OF OUR 160 BEERS FOR YOUR GUESTS!

FOR INFORMATION AND AVAILABILITY ON EVENTS AT OUR SEATTLE LOCATION, PLEASE FILL OUT THE 'REQUEST' FORM, OR CONTACT OUR PRIVATE DINING MANAGER, KARINA PUTNAM-KAMINISKI AT 206-816-3314, OR BY EMAIL AT KPUTNAM@TAPHOUSEGRILL.COM. FOR ALL REQUESTS AT OUR BELLEVUE LOCATION, PLEASE CALL 425.467.1730 OR EMAIL INFOBELLEVUE@TAPHOUSEGRILL.COM.

ROOMS & SPACE - SEATTLE LOCATION

BILLIARDS LOUNGE

PRIVATE ROOM FEATURING 4 PROFESSIONAL SIZED BILLIARDS TABLES. THIS SPACE FEATURES INTEGRATED AUDIO VISUAL, PRIVATE SERVICE AREA, EXCLUSIVE BAR SERVICE OPTIONS AND POSH LOUNGE SEATING. THIS SPACE IS IDEAL FOR PERSONAL OR CORPORATE FUNCTIONS WHERE FUN IS THE GOAL. GUESTS CAN DINE, DRINK AND PLAY IN COMPLETE PRIVACY. FLEXIBLE SEMI-PRIVATE OPTIONS AVAILABLE.

CAPACITY: 100 MAXIMUM

FOOD AND BEVERAGE MINIMUM APPLIES

CLUB ROOM

PRIVATE SPACE EQUIPPED WITH LOUNGE AREAS, BILLIARDS TABLE, AUDIO VISUAL EQUIPMENT, AND BAR SERVICE AREA. THE CLUB ROOM IS DESIGNED AS A RECEPTION AREA ONLY.

CAPACITY: 50 RECEPTION

FOOD AND BEVERAGE MINIMUM APPLIES

SEMI PRIVATE DINING ROOM

SEMI PRIVATE SPACE LOCATED ADJACENT TO THE MAIN DINING ROOM. THIS AREA FEATURES A LARGE SCREEN TELEVISION AND IS SUITED TO MORE INFORMAL GATHERINGS, AS A SEATED DINING SPACE.

CAPACITY: 35 SEATED 40 RECEPTION

FOOD AND BEVERAGE MINIMUM APPLIES

MENU CHOICES

BREWER'S DINNER

Remove the headache from planning and leave it all to us! The chef will plan a four course menu, pair it with beers, and present it to your guests. They will be educated and entertained all at the same time!

\$75 per guest

APPETIZER BUFFET

Select any three platters and any three appetizers for your event

\$25 per guest

Additional entrees are priced per guest.

LUNCH BUFFET

Select one entrée, two sides, and two salads. Includes coffee, tea, or soda.

\$25 per guest

Additional entrees \$8.95 per guest

Available until 4:30 pm only

DINNER BUFFET

Select any two entrees, two sides and two salads, includes dinner rolls and coffee tea or soda

Group One \$48.95 per guest

Group Two \$37.95 per guest

Additional entrees are \$9.95 per guest

PLATED LUNCH

Includes dinner rolls, Caesar or Tap House Green Salad, up to 3 entrees, and coffee, tea, or soft drink.

\$25 per guest

PLATED DINNER

Includes dinner rolls, Caesar or Tap House Green Salad, up to 3 entrees, and coffee, tea, or soft drink.

Group One \$48.95 per guest

Group Two \$37.95 per guest

APPETIZERS

PLATTERS

Fresh Fruit Platter

Fresh Vegetable Platter

Hummus Platter with Pita, olives, and Roquefort Tomatoes

Antipasto Platter

Assorted Cheeses & Crackers

Assorted Sushi and Nigiri Platter

Chilled Seafood Platter **

***Not available for appetizer buffet*

SEAFOOD

Coconut Shrimp \$5.00

Tequila Prawns \$6.00

Dungeness Crab stuffed Mushrooms \$6.00

Smoked Salmon Pinwheels with roasted red pepper on crostini \$6.00

Grilled Pina Colada Prawns with tropical fruit chutney \$6.00

Curried Prawn Satays \$6.00

Smoked salmon on mini bagels with capers and chive cream cheese \$6.00

Whole chardonnay-poached salmon with min bagels and dill sauce \$6.00

Chilled grilled prawns with feta and cherry tomatoes \$6.00

Cucumber and Salmon bites with basil creme fraiche on butter crostini \$6.00

Mini Dungeness crab cakes \$7.00

Seared Spiced Ahi Tuna \$7.00

APPETIZERS

BEEF AND PORK

- Sausage and cheese stuffed mushrooms \$5.00
- Carved honey-ginger glazed ham on soft mini rolls with Dijon mustard and citrus aioli \$5.00
- Soy ginger beef skewers \$6.00
- Beef sliders \$6.00
- Mini Reuben sandwiches \$6.00
- Prosciutto wrapped apples \$6.00
- Pulled pork on mini buns with bbq sauce and country slaw \$6.00
- Grilled beef tenderloin with blue cheese and horseradish on baguette \$7.00

CHICKEN

- Curried Chicken Satays \$6.00
- Caribbean Jerk Chicken Tenders \$6.00
- Tequila Chicken Tenders \$6.00

VEGETARIAN

- Spinach and Artichoke Dip \$5.00
- Mini cheese tarts \$6.00
- Vegetable kabobs \$5.00
- Vegetable Gyoza \$6.00

LUNCH ENTREES

- Philly Steak Bar
- Deli Sandwich bar
- Chicken stir fry bar

DINNER ENTREES

~ GROUP 1 ~

Steak Oscar petite filet mignon with crab
Beef Tenderloin with balsamic gorgonzola sauce
NY Steak
Grilled Halibut
Grilled Salmon
Seared Ahi Tuna
Grilled fresh fish in season

~ GROUP 2 ~

Beef Medallions with crimini mushrooms
Marinated Flat Iron Steak
Champagne Chicken
Citrus chicken with mango chutney
Roasted Chicken breast with sun-dried tomatoes, mozzarella and basil
Spicy Jambalaya Penne
Peppercorn Pork Chop
Apricot stuffed roasted Pork Loin

~ VEGETARIAN ENTREES ~

Penne pasta with tomato marinara
Seasonal Ravioli
Bow Tie pasta with fresh vegetables, capers, feta, olives and dill vinaigrette
Vegetarian Sushi Rolls
Vegetable Spring Rolls
Orzo pasta with black beans, bell peppers, corn and honey balsamic vinaigrette
Baked brie with spinach and wild mushrooms, with toasted baguette slices
Coconut curry rice noodles with tofu

SALADS AND SIDE DISHES

SALADS

Caesar Salad

Tap House Green Salad

Greek Salad

Chilled cucumber salad with dill and yogurt dressing

SIDE ITEMS

Rice pilaf

Mashed potatoes

Seasonal Vegetables

Roasted Potatoes

Coleslaw

Prosciutto wrapped asparagus

DESSERT MENU

MAKERS MARK CHEESECAKE \$5.00

SEASONAL FRUIT CRISP \$5.00

CARROT CAKE \$5.00

MOLTEN CHOCOLATE LAVA CAKE \$6.00

SWEET BITES – TRUFFLES AND PETIT FOURS \$6.00

ASSORTED COOKIE AND DESSERT BARS \$5.00

ALMOND PEAR TART \$5.00

TIRAMISU \$5.00

LEMON TART \$6.00

CHOCOLATE DIPPED STRAWBERRIES \$6.00

BEVERAGE CHOICES

In addition to the 160 beers on tap, we feature an extended wine list and full service bar with premium spirits for your guests to enjoy. All beverages are charged on consumption and we will work together with you to determine the appropriate level of service for your event.

HOSTED BAR

The event host is responsible for all beverages served. Drink tickets are available as well as custom specialty beverages tailored to your event

NON-HOSTED BAR

Guests are responsible for their own beverages, however the event host is responsible for gratuity on all beverages served.

TAX AND SERVICE CHARGE

Our menu prices do not include 20% service charge or the 9.5% state sales tax. State law requires that sales tax be calculated on top of the service charge.

CANCELLATION POLICY

Tap House Grill would prefer to reschedule the event rather than cancel. However in the event of cancellation, the following policy applies:

Events cancelled by 5 pm, 31 business days prior to an event will not be charged. Events cancelled by 5 pm between 31 and 14 business days prior to an event will be charged 50% of the event total. 14 days or less, 100% is charged.

PRIVATE EVENT MEDIA SERVICES

Tap House Grill is a full service meeting and event facility and offers the following amenities for your use. Each room's features are below:

BILLIARDS LOUNGE:

TWO 120 INCH HIGH DEFINITION VIDEO PROJECTION SYSTEMS WITH:
DVD PLAYBACK
POWER POINT CAPABILITIES
SATELLITE TELEVISION CONNECTION

CLUB ROOM:

TWO 120 INCH HIGH DEFINITION VIDEO PROJECTION SYSTEMS WITH:
DVD PLAYBACK
POWER POINT CAPABILITIES
SATELLITE TELEVISION CONNECTION
50 INCH HD TELEVISION

SEMI-PRIVATE DINING ROOM:

50 INCH HD TELEVISION

FULLY INTEGRATED AUDIO/VISUAL CONTROL
CONNECT A COMPUTER, MP3 PLAYER, EXTERNAL A/V EQUIPMENT, OR A GAME CONSOLE

PUBLIC ADDRESS CAPABILITIES WITH WIRELESS MICROPHONES
BALLROOM AND CLUB ROOMS ONLY

THE HOUSE MUSIC AND SATELLITE TELEVISION ARE INCLUDED WITH YOUR EVENT.
ANY ADDITIONAL SERVICES ARE \$100 PER EVENT.

FREQUENTLY ASKED QUESTIONS

What is required to secure my reservation?

A signed contract with a credit card on file.

Am I required to pay a deposit?

No! All that's needed is a credit card on the signed contract.

May I reserve the space without choosing the menu?

Yes! We need the date, the time, and an approximate number of guests to generate the contract.

Is catering required?

Groups larger than 20 require catering. Groups smaller than 20 may order off the regular menu or choose a catering package.

May we buy out the entire facility?

Yes! Prices vary by season, day of the week, and time of day

How long may we have the room?

Standard event time is 3 hours. Each additional hour increases the original food and beverage minimum by 25%.

Are outside decorations and entertainment allowed?

Yes, all outside entertainment and decorations must be approved by Tap House Grill.

Will you serve a breakfast meeting for our group?

Yes, morning events are also available.

Are you available for business meetings with minimal service or for use as a breakout space?

Yes! Please contact the private dining manager for further information.

Does Tap House Grill charge a corkage fee?

Yes, the corkage fee is \$20 per bottle. Tap House Grill will make a special wine order upon request. All purchases are final, and all bottles must be opened on site during the event.

May I bring my own cake for my event?

Yes you may, however all food served must be prepared in a commercial kitchen. The cost for bringing an outside dessert is \$4 per guest.

160 BEERS ON TAP

ALES

TOP FERMENTED AT WARMER TEMPERATURES

ALASKAN AMBER
ANCHOR STEAM
ANDERSON VALLEY "BOONT" AMBER
BOULDER HAZED AND INFUSED
BOUNDARY BAY DRY HOPPED AMBER
FISH TALE ORGANIC AMBER
FULL SAIL AMBER
GEORGETOWN CHOPPER RED
HAIR OF THE DOG FRED
HOOD CANAL AGATE PASS AMBER
MAC & JACK'S AFRICAN AMBER
MACTARNAHAN'S AMBER
MENDOCINO EYE OF THE HAWK
NEW BELGIUM FAT TIRE
ROGUE ST. ROGUE RED
ROGUE DEAD GUY ALE
STONE ARROGANT BASTARD

BELGIANS / BELGIAN STYLES

KEG CONDITIONED, MALT FORWARD ALES

AVERY "THE REVEREND" QUADRUPLE *
CORSENDONK *
HOEGAARDEN *
LINDEMANS FRAMBOISE *
NEW BELGIUM 1554 BRUSSELS-
STYLE BLACK ALE *
NORTH COAST BROTHER THELONIOUS *
NORTH COAST PRANQSTER *
UNIBROUE BLANCHE DE CHAMBLY *
UNIBROUE MAUDITE *

BITTERS

ENGLISH BORN ALES WITH HIGH PRESENCE OF HOPS

BOMBARDIER
ELYSIAN "THE WISE" ESB
FULLER'S ESB
REDHOOK ESB
ROGUE BRUTAL BITTER

BROWN ALES

MEDIUM BODY, DRY, SLIGHT HOP FLAVOR

BIG SKY MOOSE DROOL
NEWCASTLE BROWN ALE
ROGUE HAZELNUT BROWN NECTAR
COYOTE MOON BROWN

FRUITS / CIDERS

CRISP, REFRESHING, FRUITY SWEETNESS

LANG CREEK MANDARIN HEFEWEIZEN
PYRAMID APRICOT ALE
WOODCHUCK GRANNY SMITH CIDER
WYDER'S PEAR CIDER

PALE ALES

HOP FORWARD FLAVOR WITH MODERATE MALTINESS

ALASKAN PALE ALE
BASS ALE
BIG SKY SCAPE GOAT ALE
BODDINGTONS PUB ALE
DESCHUTES MIRROR POND
FULL SAIL PALE ALE
GEORGETOWN MANNY'S PALE ALE
HALE'S CREAM ALE
KONA FIRE ROCK PALE ALE
SIERRA NEVADA PALE ALE
SNOQUALMIE COPPERHEAD
TETLEY'S ALE

INDIA PALE ALES

EXTRA HOPS, INCREASED ALCOHOL CONTENT

BOUNDARY BAY IPA
BRIDGEPORT IPA
DIAMOND KNOT INDUSTRIAL IPA
DOGFISH HEAD 90 MIN IPA
ELYSIAN "THE IMMORTAL" IPA
HALE'S MOONGOOSE IPA
LAGUNITAS IPA
PIKE IPA
SKAGIT RIVER SCULLER'S IPA
SNOQUALMIE FALLS WILDCAT IPA
STONE RUINATION IPA
WALKING MAN HOMO-ERECTUS IPA

SCOTTISH ALES

MEDIUM BODIED, MALTY CARAMEL FLAVORED

BOUNDARY BAY SCOTCH
PIKE KILT LIFTER SCOTCH

BLONDES

TOP FERMENTED, LIGHT COLOR AND BODY
HALE'S DRAWBRIDGE BLONDE
REDHOOK BLONDE
SCUTTLEBUTT BLONDE

BOCKS

BOTTOM FERMENTED, HIGH MALT FLAVOR,
SWEET FINISH
AYINGER CELEBRATOR DOPPLEBOCK
BARON UBER-WEISSE
SHINER BOCK
SPATEN HELLES BOCK
SPATEN OPTIMATOR
WEIHENSTEPHANER KORBINIAN

PORTERS

ROASTY & FULL FLAVORED WITH HINTS OF
COFFEE
& CHOCOLATE
DESCHUTES BLACK BUTTE PORTER
FISH TALE MUDSHARK PORTER
MAC & JACK'S BLACK CAT PORTER
OKOCIM PORTER
ROGUE MOCHA PORTER
SNOQUALMIE STEAM TRAIN PORTER
STONE SMOKED PORTER

WHEATS / WEIZENS

LIGHT REFRESHING ALES; DARK TO CRYSTAL
AYINGER BRAU-WEISSE
BLUE MOON BELGIAN WHITE
FRANZISKANER WEISSBIER
HACKER- PSCHORR
LAZY BOY HEFEWEIZEN
LEAVENWORTH BLIND PIG DUNKELWEIZEN
LEANVENWORTH WHISTLING PIG HEFEWEIZEN
MARITIME CLIPPER GOLD HEFEWEIZEN
PYRAMID HEFEWEIZEN
WIDMER HEFEWEIZEN

AMERICAN LAGERS

COLD FERMENTED, CLEAN FLAVOR
BUD LIGHT
SAM ADAMS BOSTON LAGER

STOUTS

HEAVILY ROASTED MALTS BALANCED WITH
EXTRA HOPS
ALASKAN OATMEAL STOUT
ANDERSON VALLEY "BARNEY FLATS"
OATMEAL STOUT
DESCHUTES OBSIDIAN STOUT
ELYSIAN DRAGONSTOOTH STOUT
GREAT DIVIDE OAK-AGED "YETI" IMPERIAL
GUINNESS STOUT (N)
MURPHY'S IRISH STOUT (N)
NORTH COAST OLD RASPUTIN IMPERIAL (N)
ROGUE SHAKESPEARE STOUT (N)
YOUNG'S DOUBLE CHOCOLATE STOUT (N)

LAGERS

BOTTOM FERMENTED, CRISP FLAVOR
AMSTEL LIGHT
BARON SCHWARZBIER
BECKS
BIRRA MORETTI
CARLSBERG
DOS EQUIS SPECIAL LAGER
FOSTER'S
GROLSCH
HARP
HB HOFBRAUHAUS ORIGINAL
HEINEKEN
KINGFISHER LAGER
KIRIN LAGER
KRONENBOURG 1664
O.K. BEER
SPATEN LAGER
STELLA ARTOIS

PILSNERS

MODERATE HOPS, GOLDEN COLOR
AKTIEN JUBILAUMS PILSNER
BARON PILSNER
GEORGETOWN ROGER'S PILSNER
KRUSOVICE IMPERIAL
MARITIME PORTAGE BAY PILSNER
NORTH COAST SCRIMSHAW PILSNER
PILSNER URQUELL
ROGUE MORIMOTO PILSNER
WARSTEINER PILSNER

* Please note these beers are rare and/or high in alcohol content and are priced accordingly. Ask your server for details.

(N) Beer powered by nitro

WINES

CHARDONNAY

Toad Hollow 'Le Faux Frog' 7.00/22.00
Sagelands 7.00/22.00
Chateau Ste Michelle 7.50/23.00
Kendall Jackson-Vinters Reserve 9.50/30.00
Sanford 38.00
Sonoma Cutrer 45.00
Hogue Reserve 52.00
Byron 54.00
Beringer Private Reserve 72.00

SAUVIGNON BLANC

Camelot 6.50/20.00
New Haven 9.00/28.00
Cakebread 60.00

OTHER WHITES

Chateau Ste Michelle Reisling 6.50/20.00
Bookwalter Gewurztraminer 9.00/27.00
Zefina Serience Viogner/Roussanne 35.00
Conundrum 58.00
Placido Pinot Gris 7.50/24.00
Stags Leap Viogner 60.00

ROSE

Fat Bastard 7.50/23.00
Etude 42.00

CABERNET SAUVIGNON

Columbia Crest 7.50/28.00
Liberty School 10.00/32.00
Sebastiani Sonoma 12.00/36.00
Canoe Ridge 38.00
Oberon 42.00
Kestral 42.00
L' Ecole 64.00
Cougar Crest 60.00
Markham 62.00
Alexandria Nicole 64.00
Seven Hills-Seven Hills Vineyard 65.00
Mt. Veeder 75.00
Stags Leap Winery 90.00
Chimney Rock 95.00
Jordan Alexander Valley 115.00

MERLOT

Beringer Founders Reserve 7.50/26.00
Clos Du Bois 10.00/34.00
Canoe Ridge 42.00
Rutherford Hill 45.00
Kestral 45.00
Ferrari Carano 48.00
L'Ecole 64.00
St. Francis 64.00
Twomey 120.00

PINOT NOIR

Estancia 7.50/22.00
St. Josef 8.00/28.00
Erath 40.00
Acacia-Carneros 50.00
Clos La Chance 54.00
Cristom Vineyards 63.00
Argyle 72.00
Gary Farrell Russian River 85.00

SYRAH

Rock Rabbit 7.50/24.00
Gravity Hills 9.50/30.00
Townsend 42.00
Chatter Creek 44.00
Kunde 45.00
Folie A Deux 54.00

ZINFANDEL

Ravenswood 7.50/23.00
Peachy Canyon 8.00/26.00
Rancho Zabaco-Dry Creek 42.00
Heitz 45.00
Hartford-Russian River 62.00

MERITAGE/OTHER RED

Red Truck Table Red 7.50/24.00
Wolf Blass Cabernet/Shiraz 8.00/26.00
Townsend T3 10.00/33.00
Ironstone Cabernet Franc 34.00
Banfi Chianti 36.00
Newton Claret 45.00
Pendulum Table Red 52.00
Estancia Meritage 62.00
Conn Creek Anthology 110.00
Flora Spring Trilogy 115.00

SPARKLING /CHAMPAGNE

Pommery Pop 14.00
Mountain Dome Brut 34.00
Gloria Ferrar Brut Rose 64.00
Mumm DVX 90.00
Veuve Cliquot Yellow Label 110.00
Dom Perignon 195.00

DESSERT WINES

Three Rivers L.H. Gewurztraminer .375 ml 34.00
Far Niente Dolce .375 ml 150.00